Domaine de la Bergerie
Anjou Blanc Sous La Tonnelle



ABOUT THE ESTATE
- Domaine de la Bergerie is a fourth-generation family estate founded in Anjou in 1961.
- The estate sits on the eastern end of the Armorican Massif, which provides the schist bedrock their varied plots rest upon.
- The 36 hectares under vine are certified organic, adhering to Bergerie's high standards of excellence.
- Chenin Blanc is the focus, though other varieties are grown, including Cabernet Franc, Cabernet Sauvignon, and Grolleau.
- The style of the wines is modern, but not overly polished, as each cuvée is allowed to show its terroir, honoring this capitvating appellation.

APPELLATION
Anjou

SUB-REGION
Anjou-Saumur

GRAPE VARIETY
100% Chenin Blanc

FARMING
Sustainable (HVE3), Organic (Ecocert)

SOIL
Sand and gravel on a base of schist

VINEYARDS & VITICULTURE
From a southeast-facing parcel located within the Coteaux de Layon appellation. Ground coverage alternates yearly between grass and herbs every other row for the health of the vines and nutrients.

HARVEST & VINIFICATION
Grapes are hand-harvested and pressed whole cluster to protect the grapes and act as a natural filter. Native yeast. Débourbage (natural settling of must) followed by native yeast fermentation (with malolactic fermentation) in stainless steel. Aged on the lees in stainless steel for six months.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL